

Metropolitan

WINES & SPIRITS

Olssens Gewurztraminer 2004



Product Information:

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| Appellation: | Central Otago, New Zealand |
| Vineyard: | Olssens Garden Vineyard |
| Soils: | Lochar |
| Harvest Date: | 04/14/2004 |
| Brix at Harvest: | 23.7 |
| Clones: | Matua |
| Residual Sugar: | 7.3 g/L |
| pH: | 3.38 |
| T.A: | 7.3 g/L |
| Alc: | 14.0% |
| Closure: | Stelvin |

Winemaker Notes:

Very ripe hand-picked Gewurztraminer grapes were destemmed and crushed into a bag press for pressing. The juice was left to cold settle for two days then racked, lees filtered and inoculated with yeast. The juice was tank fermented at 14 degrees Celsius. The resulting wine was then racked and sulphured. The wine was lightly fined, cold and protein stabilised prior to sterile filtration and bottling in August 2004.

Tasting Notes:

Delicate floral tones on the nose that become deliciously rounded flavours of rose petals and Turkish Delight in the mouth. Good mouth feel lingers into a long finish of taste and well-balanced acidity.

Supplier Information:

Olssens is nestled amongst the dry thyme covered hills of Bannockburn, Central Otago, on the South Island of New Zealand, where the essence of nature is captured by vines deeply rooted in the rocky, gold-bearing schist soils. Olssens was amongst the first to plant vineyards in the lower north-facing slopes and terraces of this hot dry land, commissioning the original study to assert the viability of grapegrowing in the area. The winery is owned and operated by the husband and wife team of John Olssen and Heather McPherson, and supported by a Pinot Noir-specialist viticulturist and a highly experienced winemaker. Together they have garnered numerous awards and accolades, earning a place amongst the most revered boutique wineries domestically and abroad.

For additional information please visit www.olssens.co.nz.